

Blackberry Sponge

LINE a pudding basin with stale sponge cake or bread, cut up to fit the basin, then fill up with blackberries, previously stewed with very little water and sugar. Cover with a thick round of cake or bread, and place on top a saucer with a weight on it. This is ready to serve next day. Turn out and place whipped cream or custard around. This is a delicious sweet. —Mrs. E.W. (Timaru).

Swedish Cabbage

ONE pound of mince meat, ½ cup of cooked rice, 1 small onion, 8 cabbage leaves, 2 large ripe tomatoes. Combine mince meat and rice with grated onion and season. Soak cabbage leaves in hot water for a few minutes to make less brittle, place a heaping tablespoon of meat mixture on each leaf and

egg, a little milk to mix stiffly. Roll out, line a tart plate, and bake a light brown; then spread with raspberry jam, slice 3 bananas on top of this and add juice and rind (grated) of one lemon. Pour over all a custard made with one egg, 1 cup milk, pinch salt and nutmeg, 1 dessertspoon sugar. Bake till custard sets. Serve cold with whipped cream.—Mrs. J.H. (Oamaru).

Orange Cake

QUARTER pound each of butter, brown sugar, and flour, 1 teaspoon baking powder. Grated rind of 1 orange, 1 tablespoon orange juice, 2 eggs, 2 tablespoons coconut. Cream butter and sugar, add beaten eggs, then the flour and baking powder, coconut and orange rind and juice. Cook about 20 minutes, ice with orange icing and sprinkle with coconut.—"Chic" (Maungaturoto).

Cook over a low flame until the underside of the omelet is a delicate brown, then place the pan in the oven, keeping the temperature between 325 and 350 degrees F. When the omelet responds to the touch, it is done. Spread the crushed pineapple over half of the omelet before turning from the pan. Garnish with parsley and serve at once.

Richard Greene Likes— QUEEN VICTORIA'S PLUM PUDDING

RICHARD GREENE, like most Englishmen, has a weakness for plum pudding, and is very particular about the way it is made.

The following recipe, which has been handed down from Queen Victoria, is easy to make, and assuredly "fit for a queen."

1lb. raisins, 1lb. currants, ½lb. flour, ½lb. sugar, 1lb. finely chopped suet, 5 eggs, ½ pint brandy, ½lb. candied orange peel, 1 grated lemon rind, ½ grated nutmeg, ½lb. stale bread crumbs.

Mix the brandy and the beaten eggs and pour over the dry mixture. Cover currants with flour. Boil six hours.

Doesn't Like Cooking

JANE DARWELL is one Hollywood actress who admits she doesn't like to cook. However, the Missouri-born, Boston-bred actress likes Spanish food so well, she finally learned to make her favourite dish—lamb chilies. Here is her version of the recipe:

LAMB CHILES

"Take long green chiles, blister them so the skin comes off, slit down the side, take the seeds out but do not remove the stem. Stuff with cold lamb ground very fine and seasoned any way you wish. Roll them in flour and then in egg yolk and white, beaten separately. Fry just as you would an omelette, then pour a regular Spanish sauce of onions, garlic, green peppers, tomatoes, and any other vegetables and spices you can think of. I put in everything but the kitchen stove, myself."

And Gloria Stuart—

SHERRY SOUFFLE

4 tablespoons sugar, 4 tablespoons flour, a few grains salt, 1 cup of milk, 4 egg yolks, 4 tablespoons sherry flavouring, 4 egg whites.

Mix sugar, flour and salt together. Add milk gradually, and mix until smooth. Cover over hot water until thick, stirring constantly. Remove from heat; pour over beaten egg yolks. Cool slightly; add sherry flavouring. Fold into the stiffly beaten egg whites. Pour into a greased baking dish. Set in a pan of warm water. Bake in slow oven 45 minutes until set.

WINTER DESSERT

GLORIA STUART'S favourite winter dessert travelled to her all the way from New Zealand, but she thinks it was well worth waiting for.

Take six tart, juicy apples, peel, cut in half, and remove cores with a sharp spoon. Place cut half downward in a flat baking dish, and cover with a custard mixture made in the following manner: Beat four eggs until frothy, then beat in one half cup of brown sugar, and one half cup of honey. Add two cups of milk and one of cream, one half teaspoon of salt (scant), a liberal dash of nutmeg, and then pour over the apples. Take a firm piece of beef suet and chop finely until there is about two tablespoons of it. Sprinkle over the top of the custard and apples, and bake in a moderate oven until apples are tender when pierced with a fork. Serve with a whipped cream sauce into which has been beaten a teaspoon of rum flavouring.

Rhubarb Pie

HALF fill a greased pie dish with rhubarb, add half cup raisins, quarter cup sugar, a little grated nutmeg or cinnamon, squeeze over the juice of half orange or lemon. Make a batter with one-and-a-half cups flour, three tablespoons sugar, one ounce melted butter, two eggs, two teaspoons baking powder and milk to mix. Pour over the fruit, bake three-quarters to one hour. Serve with lemon sauce or cream. —Miss W. (Kamo).

Favourite Recipes Of Film Stars

THE favourite recipes of film stars, which we published recently in the "Record" proved so popular that I am giving some more this week. Here they are:—

Slim Summerville's Choice

PINEAPPLE OMELET

INGREDIENTS: 4 egg yolks, 4 egg whites, 1 tablespoonful of sugar, 4 tablespoonfuls of juice from canned crushed pineapple, ½ teaspoonful of salt, 2 tablespoonfuls of shortening.

Melt the shortening in the omelet pan or skillet. Beat the egg yolks until lemon coloured, add sugar, salt and the pineapple juice.

Beat the whites, add the yolk mixture and fold it in, then pour gently into the pan.

JOIN "CHEF'S" BIG FAMILY

MAYBE you have made sufficient good resolutions for one new year, but here's a suggestion for just one more. Why not join the big, New Zealand-wide family of home-cooks who correspond regularly with "Chef"? The cookery



pages conducted by "Chef" really serve as a forum for good housewives; they are a mine of useful hints and tasty recipes. Change, variety and novelty are important factors in housekeeping, and if you are on the look out for some new, tasty recipe, well, "Chef's" pages are where you will find it. And possibly you, too, have some favourite recipe of your own. Send it in to "Chef," "Radio Re-

cord," Box 1680, Wellington. It may win the half-guinea prize, which is awarded for the best recipe submitted each week, and even if it doesn't, you will have had the satisfaction of passing on a good thing.

roll. Put in baking pan, slice tomatoes over, and cook in a moderate oven until meat is done. About one hour. Serve with gravy or cream sauce.—Miss J.C.M. (Otorohanga).

Fruit Pickle

FOUR pounds of scarcely ripe fruit such as plums, peaches, apples, pears and nectarines, and three or four (or more if desired) sliced bananas. Cut the fruit in small slices, add ½lb. of sliced preserved ginger, ½lb. of raisins and currants, 1 teaspoonful each of cloves, mace, whole peppers (bruised and tied in a bag), 1 pint of the best vinegar, 2 teaspoonfuls of chillies, 6oz. salt, and 2lb. of brown sugar. Put the chillies and spice into bag, also peppers, and boil in vinegar for 10 minutes, then add sugar and salt and boil another 5 minutes. Add fruit and simmer for 1½ hours and bottle as usual.—Mrs. G.R. (Ruawai).

Date Loaf

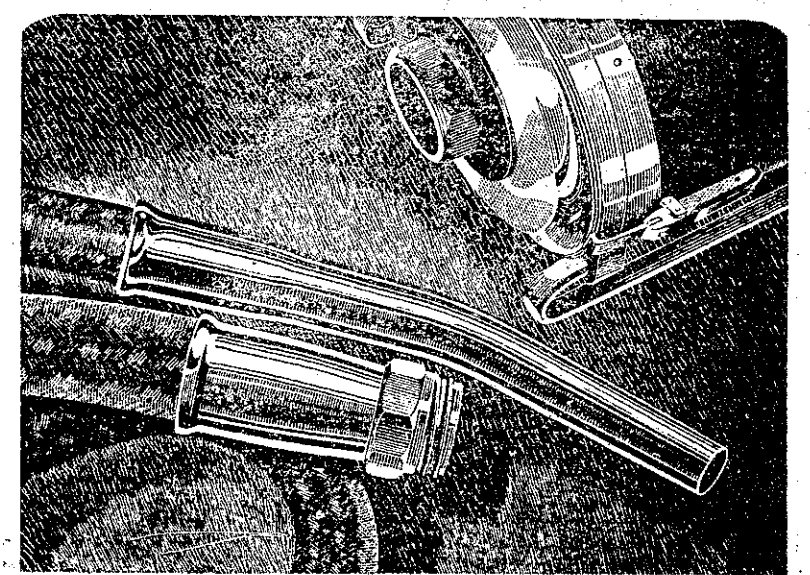
TWO cups wholemeal, 1½ cups flour, ½lb. brown sugar, ½ cup dates, ½ cup walnuts, 3 tablespoons golden syrup, ½lb. butter, 1½ cups milk, 2 teaspoons cocoa, 1½ teaspoons soda, vanilla if desired. Melt in saucepan 1 cup milk, the syrup, butter and sugar. Dissolve soda in the rest of milk, put dry ingredients in basin and add warm ingredients, lastly adding soda. Bake in greased tin in a moderate oven. Serve buttered.—Mrs. B. McK. (Waimihā).

Banana Tart

TAKE ½ cup sugar, ½lb. flour, ½lb. butter, 1 teaspoon baking powder, 1 cup desiccated coconut, 1

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